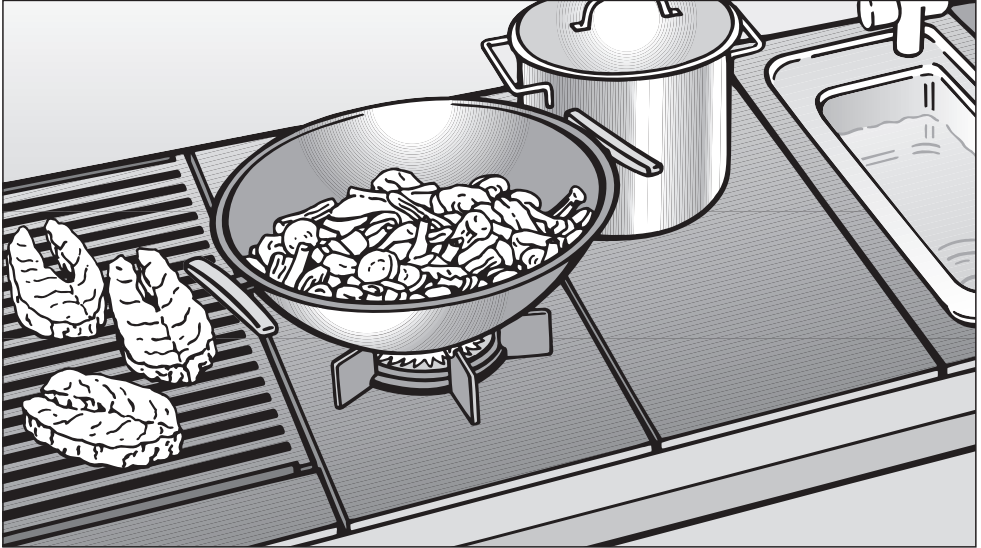


Operating Instructions



Gas Cooktop KM 406



To prevent accidents and machine damage, read the operating instructions **before** installation or use.



M.-Nr. 05 060 891

WARNING:

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

- **WHAT TO DO IF YOU SMELL GAS**
 - **Do not try to light any appliance.**
 - **Do not touch any electrical switch.**
 - **Do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**

- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**
(In Massachusetts a licensed plumber/gasfitter)

- **Note to the installer:**
Please leave this instruction book with the consumer for the local electrical/gas inspector's use.

IMPORTANT SAFETY INSTRUCTIONS 4

Guide to the cooktop 7

Before using the cooktop 8

Cleaning the cooktop. 8

Using the cooktop 9

Turning on and off, regulating 9

Description of the settings 10

Safety feature 12

Using the cooktop during a power failure 12

Cleaning and care 13

Ceramic surface 13

Burner 14

Frequently asked questions 15

After sales service 16

Help to protect our environment. 17

IMPORTANT SAFETY INSTRUCTIONS

Installation and connection

When using your gas appliance follow basic safety precautions including the following:

- Read all instructions before using for the first time.
- Be certain your appliance is properly installed and grounded by a qualified technician.
- To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy of, an effective grounding system.
- Install the appliance so that the power cord or gas piping does not come into contact with any portion of the cooktop which may become hot during use.
- Do not connect the appliance to the main electrical supply using an extension cord. Extension cords do not meet the safety requirements of this appliance.
- Before servicing, turn off the gas valve and disconnect the power supply by either removing the fuse, unplugging the unit or manually "tripping" the circuit breaker.

Correct usage

- Do not operate the cooktop until it is properly installed in the countertop.
- This appliance is intended for residential cooking only.
- Use the appliance only for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of the cooktop.
- Never use the cooktop to warm or heat the room.
- Install the cooktop in a room that has sufficient ventilation.
- This appliance must not be set up or operated outdoors.
- Make sure all the components of the gas burners are assembled correctly before using the cooktop.
- Never cover the air intake of the cooktop.
- Ensure that any burners in use are always covered with a pan.
- Do not use pans with a too large bottom diameter. Using larger pans may cause the flames to spread out and damage the surrounding countertop or other countertop appliances.
- For safety and stability, use the trivet for smaller pans.
- Do not store aerosols, combustibles and/or any other easily flammable materials underneath or adjacent to the cooktop.

IMPORTANT SAFETY INSTRUCTIONS

Protection from damage

Do not drop anything on the ceramic surface of the appliance. Although the ceramic glass is shock and scratch resistant, it is not shock or scratch proof.

Do not use a steam cleaner to clean the appliance. Steam could penetrate electrical components and cause a short circuit.

Under no circumstances open the outer casing of the appliance.

Protection from Burns

The burners become very hot when in use. Make sure that no one comes in contact with the burners.

Do not store toys or items of interest to children in cabinets above or behind the cooktop. Children climbing onto the cooktop to reach these items may become seriously injured.

Do not allow children to operate or play with the cooktop. Keep all pans out of the reach of children.

Only use dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the hot burners. Do not use towels or other bulky items near the appliance.

Be aware of loose fitting or hanging garments when operating the cooktop, they may present a fire hazard.

Do not heat unopened food containers. Built-up pressure may cause the container to burst and result in injury.

Do not store items on the cooktop when not in use.

Do not let cooking grease or other flammable materials accumulate on the appliance.

Do not leave the cooktop unattended while in use. Overheated food can ignite.

Do not use water on grease fires. Smother any fire or flame, or use a dry chemical or foam-type extinguisher.

Be careful when preparing a flambé beneath the hood. Flames could be drawn up into the hood by the suction and ignite the grease filters.

The flame should be the same size as the bottom of the pan. Do not use small pans with high flame settings as the flames can climb the sides of the pan.

If there is a drawer directly underneath the appliance without a wooden base in between, ensure that no aerosols, combustible liquids or other easily flammable materials are kept in it. If cutlery inserts are to be placed in the drawer they must be made of heat-resistant material.

IMPORTANT SAFETY INSTRUCTIONS

Damage to the appliance

■ In the event of damage or a defect, turn off the appliance immediately. Turn off the gas shut off valve, and disconnect completely from the electrical supply. Contact the Miele Technical Service Department. Do not use the appliance until it has been repaired. Ensure power is not supplied to the appliance while repair work is carried out.

■ Any breakages or cracks in the ceramic surface of the appliance are defects and must be treated as such. Do not use the appliance until it has been repaired.

■ Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous.

■ While the appliance is under warranty repairs should only be performed by a Miele authorized service technician. Otherwise the warranty is invalidated.

Further safety notes

■ When using a portable appliance near the cooktop, make sure that its power cord does not come into contact with the cooktop.

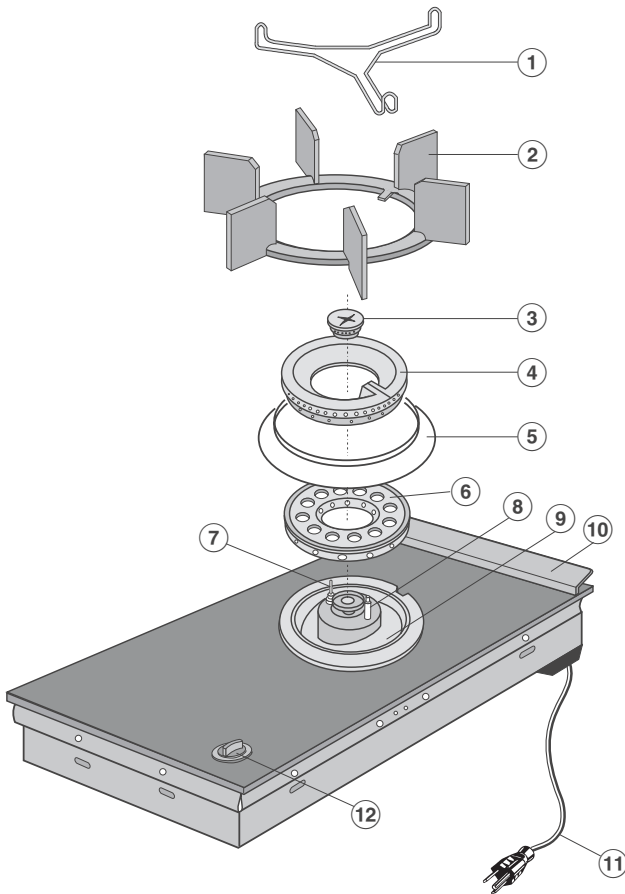
■ Always make sure food is sufficiently cooked or reheated. Some foods may contain microorganisms that are only destroyed by thorough cooking. If in doubt, select a longer cooking or reheating time.

■ Do not use containers made of plastic or aluminum. They melt at high temperatures.

■ Do not heat empty pots or pans, they may be damaged.

■ Before discarding an old appliance, disconnect it from the gas and electrical supply, cut off the power cord and remove any doors to prevent hazards.

**SAVE THESE INSTRUCTIONS
AND REVIEW THEM
PERIODICALLY**



- | | |
|---------------------|---------------------------|
| ① Trivet | ⑦ Ignition safety control |
| ② Wok / Pan support | ⑧ Ignitor |
| ③ Small burner cap | ⑨ Burner base |
| ④ Large burner cap | ⑩ Air intake and cover |
| ⑤ Burner ring | ⑪ Power cord |
| ⑥ Burner | ⑫ Control knob |

Before using the cooktop

Cleaning the cooktop

Before using for the first time clean the appliance as follows:

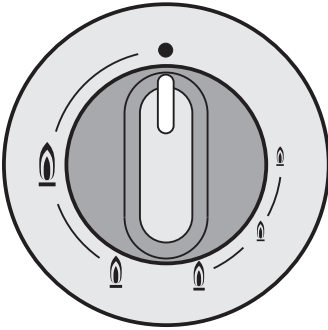
- Wash the gas burner assembly in a mild solution of water and liquid dish soap.
- Dry and reassemble them in the proper order (see the "Cleaning and care" section).
- The ceramic surface can be cleaned using water or a ceramic cooktop cleaner and then wiped dry with a soft cloth.

Metal components have a protective coating which may give off a slight smell the first time your new appliance is heated.

The harmless smell and any vapors will dissipate after a short time and do not indicate a faulty connection or appliance defect.

Turning on and off, regulating

The control knob is used to turn on the burner and regulate the strength of the flame.



Turning on

- To turn on the burner, press the control knob down and turn it counterclockwise to the largest flame symbol. The ignitor will click and ignite the gas.
- When the flame appears, keep the control knob pressed in for 8-10 seconds to allow the ignition safety control to reach operating temperature. Release the knob.

If the flame goes out, repeat the above procedure, keeping the control knob pressed in for a few extra seconds.

- Release the knob and adjust it to the desired setting.

Regulating the burners

The inner and outer burners are both controlled by one control knob. There is a stop at the 6 o'clock position that requires you to press the knob down while turning it in order to get from the high flame to the low flame zone.

- To reduce the flames from a high to low setting, turn the control knob counterclockwise until you reach the stop. Press the knob down to pass the stop, then release the pressure and set the cooktop to the desired setting.
- To increase the flames from a low to high setting, turn the control knob clockwise until you reach the stop. Press the knob down to pass the stop, then release the pressure and set the cooktop to the desired setting.

Turning off

- Turn the knob clockwise to "●".

This stops the flow of gas and turns off the cooktop.

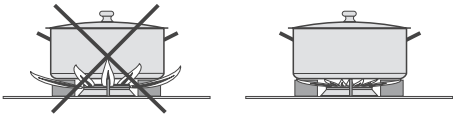
Do not turn the knob clockwise past the 12 o'clock position or force it past the stop at the 5 o'clock position. Doing so may damage the gas regulator.

Using the cooktop

Description of the settings

Setting	Description
●	Cooktop is turned off
🔥	Highest flame. Outer and inner burners are both at highest settings.
🔥	High flame. Outer burner is on the lowest setting; Inner burner is on the highest setting.
🔥	Low flame. Outer burner is off; Inner burner is on the highest setting.
🔥	Lowest flame. Inner burner is on the lowest setting.

Since the outer portion of the flame is much hotter than the center, the flame should be set so that its tips do not spread beyond the sides of the pan. Flame tips which extend beyond the sides of the pan are hazardous.

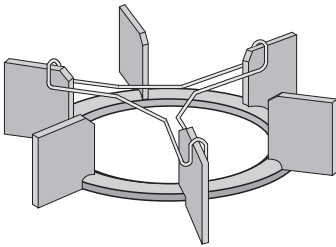


Pan size

- Generally, wide / shallow pans will heat faster and cook more evenly than narrow / tall ones.



- When using a wok with the cooktop, remove the trivet and position it so that it is cradled and supported by all six legs of the pan.
- an support.
- Using oversized pans may cause the flames to spread out and damage the surrounding countertop or other countertop appliances.
- Do not use small pans with high flame settings as the flame can climb the sides of the pan.



- For safety and stability, the trivet should be used with small pans. Make sure to set the flame accordingly.

Suitable pans

Any heat resistant pans can be used on a gas burner.

Unlike pans used on an electric cooktop, the bases do not need to be even for good results.

Thick pan bases will give more even results, as hot spots are reduced due to better heat distribution.

Thin pan bases will conduct the heat faster but not as evenly as thick pan bases. Stir the food frequently to prevent burning.

Using the cooktop

Safety feature

This gas cooktop incorporates an Ignition Safety Control which stops the supply of gas if the flame goes out.

- To reignite the burners, turn the control knob clockwise to "●", then follow the procedures outlined in "Turning on and off".

This safety feature is not operated by electricity, it will be active even if the appliance is in use during a power failure.

Using the cooktop during a power failure

If there is an interruption to the electrical supply, the gas can be ignited using a match.

- Press down on the desired control knob and turn it counterclockwise to the large flame symbol.
- While holding down the knob, light the gas at the burner with a match.
- When the flame appears, keep the control knob pressed in for 8-10 seconds to allow the Ignition Safety Control to reach operating temperature.

Never use scouring agents, pads, abrasive cleaning agents or strong cleaners such as oven sprays, stain or rust removers. These agents could damage the surface of the appliance.

The ceramic surface can be cleaned using a cleaner for ceramic surfaces. Follow the manufacturer's instructions.

Keep the ignitor in the burner dry. If it gets wet it will not spark.

After cleaning, the ceramic surface must be thoroughly dried with a soft cloth to prevent water marks.

Do not use any sharp pointed objects which could damage the seal between the ceramic surface and the surrounding frame or between the frame and the top.

Under no circumstances use a steam cleaner to clean this cooktop. Pressurized steam could cause permanent damage to the surface and to components, for which the manufacturer cannot accept responsibility.

Ceramic surface

The ceramic surface should be cleaned regularly, preferably after each use.

- Let your appliance cool down to a safe temperature and remove the pan support.
- Wipe off spills using a damp cloth. Stubborn spills are best removed with a shielded scraper blade.
- Sugar and syrup spills **must** be cleaned before the cooktop cools completely or the glass will dimple.
- Apply a cleaner for ceramic surfaces using a soft cloth or paper towel. This will prevent any limescale deposits caused by water boiling over.
- Wipe the ceramic surface with a damp cloth and dry with a clean soft cloth.

Cleaning and care

Burner

The burner can be dismantled and cleaned when cold.

Dismantling and cleaning

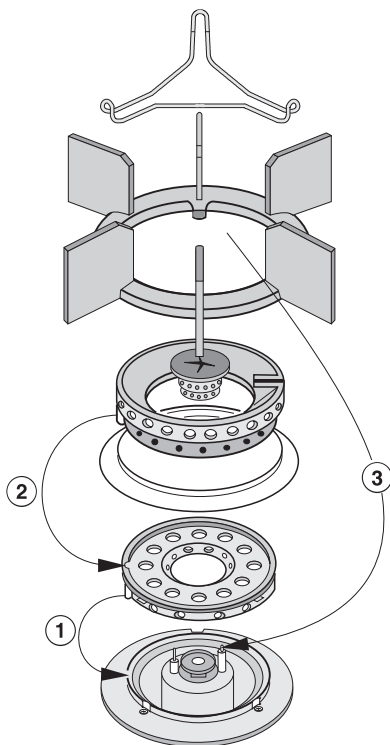
- Remove the burner parts and wash them in a solution of hot water and liquid dish soap
- Dry thoroughly. Make sure that the flame holes are clean and completely dry.

The shiny surfaces of the burner caps will dull with time and use. This is normal and will not affect the operation of the cooktop.

- Clean the burner base, the ignitor and Ignition Safety Control with a damp cloth and then dry.

The ignitor must be thoroughly dry, or it will not spark.

Reassembling the burner



- Fit the burner onto the burner base, ①.
- Fit the burner ring.
- Put the large burner cap on the large burner cap base, ②.
- Fit the small burner cap.
- Put the pan support in place, ③.
- Put the trivet in place if needed.

Be careful not to mix up the parts. Make sure that all the notches and holes align exactly.

All repairs should be performed by a trained technician in accordance with national and local codes. Any repairs or maintenance by unqualified personnel could be dangerous.

Some minor problems can be resolved as follows:

What if ...

... the burners do not ignite after several attempts?

Check if:

- the burners are assembled correctly.
- the gas valve is open.
- the burners are dry and clean.
- the flame holes in the burners are clean and unblocked.
- the ignitors are wet.
- the cooktop is plugged in and that the circuit breaker has not tripped. If lack of power is the problem, the cooktop can be lit with a match. See "Using the cooktop during a power failure".

... the flame goes out after being lit?

- Check whether the burners are assembled correctly.
- Make sure the gas holes in the burner ring are clean and open

... the ignitors no longer work?

- Check if there is food residue between the ignitor and the small burner cap.
- Make sure the ignitor is dry.

... the flame appears different than usual?

Check whether the burners are assembled correctly.

After sales service

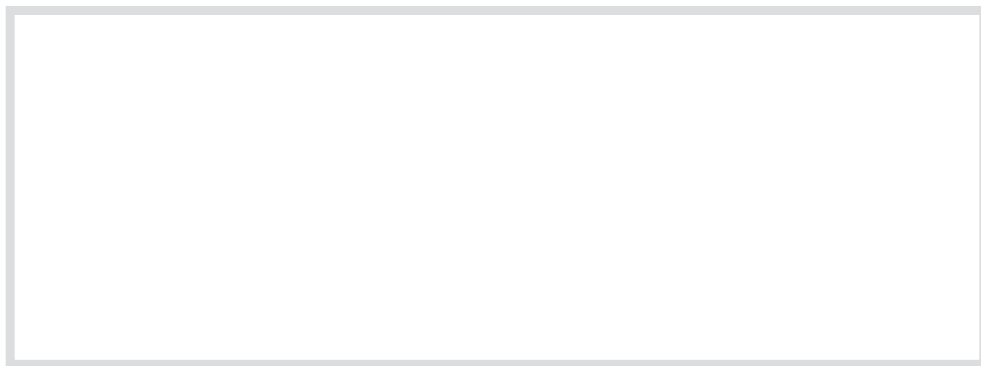
In the event of a fault which you cannot correct, contact the Miele Technical Service Department

USA 1-800-999-1360
techserv@mieleusa.com

CDN/F 1-800-565-6435
service@miele.ca

When contacting the Technical Service Department, please quote the model and serial number of your appliance. These are shown on the data plate.

Adhere data plate sticker here



Help to protect our environment

Disposal of packing materials

The cardboard box and packing materials are environmentally friendly for disposal. Please recycle.

Disposal of an old appliance

Old appliances contain materials that can be recycled. Please contact your local recycling center about the possibility of recycling these materials.

Before discarding an old appliance, disconnect it from the gas and electrical supply and cut off the power cord to prevent it from becoming a hazard.

**When contacting the Technical Service,
please quote the model and serial number
of your appliance.**



Miele, Inc. (USA)

National Headquarters

9 Independence Way
Princeton, NJ 08540
Phone: 800-843-7231
609-419-9898
Fax: 609-419-4298
www.mieleusa.com

**Technical Service & Support
Nationwide**

Phone: 800-999-1360
Fax: 888-586-8056

Miele Limited (CDN)

National Headquarters

55G East Beaver Creek Road
Richmond Hill, ON L4B 1E5
Phone: 800-643-5381
905-707-1171
Fax: 905-707-0177
www.miele.ca
info@miele.ca (general enquiries)
professional@miele.ca (commercial enquiries)

Mielecare National Service

Phone: 800-565-6435
905-850-7456
Fax: 905-850-6651
service@miele.ca (Tech. Service)